

# MICHIGAN FARMER.

Devoted to Agriculture, Horticulture, and Domestic and Rural Affairs.

NEW Perfect Agriculture is the foundation of all Trade and Industry.—Liebig. SERIES.

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## Suggestions to Fruit Culturists.

BY A.—

It has just occurred to me that a plan similar to that pursued in the *Horticulturist*, might be adopted with benefit to your patrons; that of giving descriptions of the new varieties of fruit that have originated in the State, and of giving information respecting the quality of the different varieties that are known to the public at large. The fact that many kinds of fruit are variable in their character, is well known to pomologists. This is particularly true of the pear, which is more variable than any other. Difference of soil, and a change of climate, often change entirely the character of some varieties; in some locations they are of the first quality, while in others they are comparatively worthless. Many of the foreign varieties that are sent to this country with high recommendations, not unfrequently prove second and third rate. So some varieties that are pronounced by eastern cultivators as "outcasts," and unworthy of cultivation, are found to be equal, if not superior, to any that are cultivated in the State, sustaining fully their original character for beauty, and delicacy of flavor.

It is a matter of no small moment to the cultivator of fruit, to know that the trees he purchases, and which receive his care and attention, will ultimately reward him for the toil and expense to which they have subjected him. This he cannot be sure of, unless he can make such a selection as are uniform in their character, or which have been proven good in the section of the country in which he resides. I have no doubt that nurserymen have often been censured for selling with a high recommendation, fruit of an inferior quality, when, perhaps, if the truth was known, the disappointment experienced by the purchaser was the result of the causes alluded to. While I would be slow to cast all the blame, which a purchaser would, under the vexation of disappointment, feel disposed to cast upon nurserymen, it cannot be denied that much is cultivated and disseminated the land over, as "excellent," that is but of third and fourth rate quality. A desire to increase the size of their catalogues, and make them attractive, has led nurserymen to retain many old varieties of inferior quality, and to add new ones with high sounding names, that may have a little reputation in the vicinity where they originated. In proof of this, I have a catalogue before me, from which the proprietors have thought proper, after a lapse of years, to reject as

unworthy of cultivation, some two hundred and sixty varieties of fruit, most of which, no doubt, have been widely disseminated as valuable varieties; and in another catalogue, purporting to embrace some one hundred and eighty varieties of the apple, I find many numbered twice; for instance, we have Fox & Hubbel, and then Hubbel & Fox. This is all well enough, since reference is made from one to the other as synonyms, but why *number both*? unless to swell the size of their catalogue. There are several others, however, that are either duplicated or triplicated, to which no such reference is made, and which are made to appear as distinct varieties. Then again, nearly one half of the list bear names unknown to the public, or to pomologists. Some of these, doubtless, are new varieties, which the proprietors have deemed worthy of cultivation; but without doubt a large portion of them are old varieties, cultivated under local names. By adopting these expedients they have probably increased their list 100 per cent.

Now, while there may not be any thing morally wrong in this, the effect is to produce confusion in names, and destroy pomological accuracy, as well as to perplex and vex purchasers. Our horticultural society will do something towards checking these evils; still if the plan I have suggested should meet with a hearty response from the nurserymen and amateur cultivators of the State, much more could be done towards removing the evils of which we have spoken, than can be done in any other way.

A.—

Detroit, June 15th, 1847.

## An Improved Andiron.



MR. EDITOR:—I give you a draft of an Andiron that I have used several years, and which I feel a perfect confidence in calling an "Improved Andiron,"—a, a, are eyes, to be placed in the chimney back when being built, in the same way that crane eyes are placed in the jamb. The upper eye needs to be heavy, as it will be exposed to considerable heat. The end that projects out from the chimney back, should be one inch thick

by three inches broad, with an inch hole to receive the upper gudgeon of the Andiron. The other end may taper narrower and thinner with a clinch on the end. The shape of the andiron of course is a matter of taste. The gudgeons should be round, and be made to vibrate easily; and sufficient space should be allowed between the eyes, to admit of the andirons being taken out at pleasure. b, is the hearth—c, chimney back.—The advantages I have derived from dispensing with the front legs, and having the andiron swing in the chimney back, are these:—the absence of the legs prevents the accumulation of ashes, and consequently affords considerable heat from a good bed of coals—a great convenience in cooking when the different utensils can be spread the whole breadth of the hearth—and who has not often seen the “gude woman” obliged to thrust in the broom-handle to the common andiron to move it one way and the other, (and not unfrequently the whole fire tumbles down,) in order to sweep the hearth? These are some of the conveniences I have experienced from its use; it is all of cast-iron. The most serious objection made to them is, that you cannot burn back-logs. This, with me, has but little weight, as, in clearing a new farm, I prefer burning log heaps out of doors.—If there is a scarcity of fuel, the preference is in favor of this improvement.

I am pleased with the “new series” of the Farmer. I like to see the author’s name, and more particularly his location, prefixed or appended to his article. I know very well there is a degree of diffidence with most persons to have their communications appear in public under their own signatures, fearing the criticisms or ridicule of some neighbour, who, he knows, will be one of its readers. “A Prophet is not without honor, save in his own country.”

It is often a subject of perplexity in reading an article in an agricultural paper to know whether it hails from Maine or Alabama.—How much censure is often heaped upon book-farming and agricultural papers, in consequence of reading a recommendation of preparation and culture of a crop, perhaps designed for a heavy clay soil, which the reader endeavors to follow on a dry, sandy soil, and makes a perfect failure. A general knowledge of the geography and climate of our own and the neighboring States, prepares the reader to read understandingly, in some measure, the moment he casts his eye on the location of an article.

Wheat looks very well in this vicinity—but little corn up on the first of June. We have had rain about half of May; grass looks well—prospect is favorable for an abundant crop of fruit.—Farmers begin to feel “there’s a better day a coming,” in consequence of the present and future prospects for a price for wheat and corn.

The business of pruning fruit trees is very much neglected. It should be performed at least once every year on young trees, at a time when

it can be done with a pruning-knife. Apple trees should be trimmed sufficiently to admit a person into any part of the tree, and the middle of the tree should be open to admit the light and heat of the sun; both of which are necessary to perfect its fruit. They should also be trimmed high enough from the ground to cultivate it. All crotches should be avoided in training young trees, by cutting off one of the branches, as they are very liable to split down when loaded with fruit, and the smaller branches of two main trunks are constantly chafing, and filling the middle of the tree. When two limbs come in contact, one should be removed. Care should be taken to keep the tree well balanced, by having an equal portion of the top on every side of the trunk.

M. KINGSLEY.

Grand Prairie, Kalamazoo, June 1, 1847.

### Bee-House.

BY M. RIPLEY.

I was induced this spring to build an enclosed bee-house from what I could hear, and from having seen one which answered the intended purpose very well, although the agricultural papers speak ill of it. I am a lover of honey, and possess human feelings enough to hate robbery and murder. As there has never appeared a description of a house of this kind in the papers, I will give a short description of mine. My house is 8 feet by 13 on the ground, and 7 feet high, double sided all around, and made very tight, except holes bored for the bees to work out at, with a tier of shelves all around except the front end, where the door is. The shelves are 2 feet 4 inches wide, by 18 inches above one another. The shelves are open, so that the bees can work above and below through every shelf. On the 19th inst. I placed 7 good swarms in common hives on the shelves in different parts of the house.—Some confusion ensued in consequence of moving too late in the season. There are two other houses built in the neighborhood this spring. My result I will send you hereafter.

M. RIPLEY.

Fentonville, Genesee Co., May 22d, 1847.

**WORK FOR GARDENERS.**—Grape vines need your attention: they are now growing rapidly, and require to be tied to the trellises. Lateral shoots are pushing out in all directions; break them off close to the main branches. Where vines have been trimmed systematically, they are easily cleared of superfluous wood; where they have been left to take their own course, it is a more difficult job. These shoots may be broken off any time during the summer after the fruit is set, without injury to the vine. For the benefit of cultivators, who do not understand the management of the vine, I would request them to no-

tica that the fruit is borne upon shoots that start from wood of the last years growth, and not from the old wood. If you observe this, you will, when you trim your vines in the fall, know precisely where to cut, without running the risk of cutting off your next year's crop.

Clear your fruit trees of caterpillars. The best time for performing this operation is, either early in the morning, or after sun down, or on a rainy day; for at these times they are all in their nests and quite stupid, so that they may be taken off at once and burned. If the nest is taken away during a pleasant day, you do not get the insects, for they are then scattered about the tree feeding upon the leaves.

Look over your Rose bushes and other shrubbery. When you find the new and tender shoots loaded with the green fly, or aphid, take some warm and strong soap suds, and dip the branches into it. It is sure death to the insect.

Plums are now dropping from the trees. Pick them up every day and burn, or otherwise destroy them, thereby preventing the curculio that is within from entering the ground. J. C. H.

June 15, '47.

#### The Curculio Again.

Alas for man's devices! the curculio is not yet likely to be vanquished. The "new remedy" of drowning in a tub, revealed by a correspondent of the Ohio Cultivator, has been put to the test by another, who tells the editor it is "no go."—He put a candle, fixed in a large potatoe, in a tub painted white on the inside, with just sufficient water to cover the potato—placed the tub under a plum tree, then shook the tree, and found five curculios in the water. But instead of drowning as was expected, they seemed to feel perfectly at home in their new element. Four landed on the potatoe, crawled around its surface, and were under water for a full half hour. The fifth, after a long swim, made the side of the tub, up which he climbed as nimbly as a sailor would a rope.

The sweetened water remedy, we think, will be found little better. We visited, a few days since, the fruit yard of a gentleman of this city, whose plums were sadly infested by the curculio, and who has suspended bottles of sweetened water in his trees according to the prescription.—He emptied two or three of these bottles in our presence. There were victims enough—flies, large and small green, blue, brown and black;

and creeping things in such variety as would puzzle an entomologist with the naming:—but no curculios—not a solitary individual had fallen into the snare. And the cause was not that they had left the premises—for a half dozen were brought down by jarring a tree, and that, one in which bottles were suspended.

It would save some trouble and disappointment if people would test their new devices thoroughly for themselves, before communicating them to the public. We are now thrown back upon the old remedies, of strewing salt under the trees, picking up and destroying the fruit as fast as it falls, and catching the insects by jarring the trees, and these, combined or single, are probably sufficient, when persevered in, to accomplish the object.

#### Jerusalem Artichoke.

We know not whether a trial of this root has been made in the State, but from its estimation among those who have tried its cultivation elsewhere, in like circumstances of climate and situation, we doubt not it might be profitably introduced to a limited extent, on every farm. It appears to be especially suitable for orchards, after the trees are grown large enough not to be injured by swine in the process of harvesting the roots. The following observations are taken from Fessenden's American Gardener:—

**JERUSALEM ARTICHOKE.**—*Helianthus tuberosus*.—The Jerusalem artichoke is a hardy perennial, a native of Brazil, and is of the same genus as the sun-flower. It is cultivated and propagated like the potatoe. We have been informed that this root will grow and produce a profitable crop on poor land, and without manure; though, with deep ploughing and deep manuring, its culture would probably be attended with greater profit. It was much esteemed before potatoes were known.—The epithet *Jerusalem* is a corruption of the Italian word *Girasole* (from *girare*, to turn, and *sol*) or sun-flower; the name *artichoke* is bestowed from the resemblance in flavour, which the roots have to the bottoms of artichokes. It is superior to the potatoe in being more hardy, and not liable to be injured by frost; but we believe it contains somewhat less nutritive matter. Its tops are large, and may make a valuable addition to the farm-yard, of a substance which may be converted into manure. From the circumstances of its flourishing in a poor soil, and producing large leaves and stalks, there can be no doubt that it derives much food for plants from the atmosphere, which by its decay is imparted to the soil on which it grows, or on which, after rotting, it is spread as manure. There is no plant which more completely shades the ground, and it must in that way enrich it. It



will flourish in the shade of trees, buildings, &c. where other plants will not thrive. We believe there are thousands of acres of land in the more populous parts of the United States, which are now considered as not worth cultivation, which would produce considerable quantities of the Jerusalem artichoke, with no other trouble than *once* planting, and digging the roots from time to time as they are wanted.

Dr. Darwin says that the Jerusalem artichoke will not ripen its seed in Great Britain, (and we do not believe it will in New England,) by being suffered to grow in the open air under ordinary cultivation. But by forcing the plant in pots, hot-houses, &c., perhaps seeds might be obtained. This would, probably, be desirable, for it is supposed that all plants degenerate if propagated merely by slips, roots, cuttings, &c., without having recourse to seeds. Potatoes should be renewed from the seed, at least once in twelve or fourteen years, or they will degenerate; and probably Jerusalem artichokes might become more valuable by the same means. Planting large and fair roots, with suitable soil and culture, will retard this degeneracy, but, we believe, not wholly prevent it.

*Use.*—The roots are esteemed a wholesome, nutritious food, and are eaten boiled, mashed with butter, or baked in pies, and have an excellent flavour. Planted in rows from east to west, the upright herb of the plant affords a salutary shade to such culinary vegetables as require it in the mid-summer months, as lettuce, turnips, strawberries, &c.—*Loudon.*

The second volume of *Memoirs of the New York Board of Agriculture* contains remarks on this root by Levi McKean, of Dutchess, in which he gives it as his opinion that artichokes are the best suited for cultivation in this climate as a crop for hogs, sheep, and dairies, of any article that we have yet tried; and, besides the use of this crop for stock, which many writers consider to be equal to potatoes, they are also recommended highly as an article of human diet. It is true that, when boiled, they do not possess that peculiar farinaceous quality, that is so much esteemed in the best sorts of potatoes; but it is said that, when roasted, they are a very delicate article for the table, their taste then resembling the ground-nut of this country.

The only objection we have heard stated to this vegetable as an article of field-culture is, that, when once suffered to enter, it will take exclusive possession of a soil; and thus, when a change of crops is desired, becomes a most troublesome weed. But by turning in a sufficient number of hogs, the artichokes may be entirely eradicated; and, probably, a poor soil, which would answer no other purpose of culture, might be planted with the Jerusalem artichoke, and converted into a permanent pasture for swine. If not overstocked with the animals, the plants would keep possession of the soil, which they would meliorate; and

when it should be wished to change the crop, turn in hogs enough to root out the artichokes.

The best method of culture is said to be to plant them in drills four feet apart, and about a foot apart in the drill. They require one or two workings the first season. The second season, no planting will be required. The seed left in the ground by the hogs, will be sufficient. The yield per acre on good soil is 800 bushels; some say 1200 bushels may be raised. Three bushels will plant an acre.

From the Boston Cultivator.

#### Clover amongst Corn.

MESSRS. EDITORS:—I have just witnessed the following management of corn land, which appears about the best that can be adopted, as it secures a rotation of crops peculiarly suitable to the growth of wheat, affording additional pasturage for the dairy, of all others the best and the most reasonable; and increasing the mowing land on a farm, to an extent that must add immensely to its winter resources. The mode of arrangement is as follows:—

On a very fine farm in the neighborhood of Columbus, New Jersey, the proprietor sowed amongst his corn the last year, at the time of the last clearing of the crop, red clover broadcast; affording a full allowance of seed; and it is worthy of remark, its present appearance is fine, beyond comparison: the land so clean, and the plants so thick. In early spring, the young crop was dressed with plaster, and it is the intention of the owner to feed off the crop with his dairy cows, keeping them on, until the mowing land affords a bite; after being cleared of its first crop of hay, when they will be removed; the second growth of clover, with the refuse of the first, being afterwards carefully turned under by the *Protry* plough, for wheat. By that time, the corn stubs will be so decayed and trodden down and mixed with the droppings of the cattle, as to form no impediment to the working of the plough;—and upon this highly manured and compost seed bed, it is his intention to sow wheat after a shallow furrow, the first days of September, with, there is no question, the best prospect of success. Now, although it is customary to sow wheat after corn, it is acknowledged to be a bad practice, as "grain ought not to follow grain; this, and the late season for sowing, rendering the results peculiarly uncertain, and oftentimes unsatisfactory and unprofitable. The question, therefore, has often been asked, (the growth of oats being generally troublesome and uncertain in yield) "what crop could be substituted, which would derive benefit from the fallow process of the growth of corn, and afford it to the following crop in rotation?" which is here, in my opinion, fully answered. At the same time, if the corn was cut close to the land, the first crop of clover *might* be

cut and made into hay, the second growth being devoted to manuring the wheat crop by turning it under; but in this case, it would be desirable that the young clover should be dressed with compost very early in the spring—the best mode, I am inclined to believe, of expending our means of manuring, even on the largest scale; as I too, am an advocate for surface dressing. W. D.

Burlington, N. J., April 12, 1847.

From Buell's Farmer's Companion.

#### Some of the Principles of the New Husbandry.

The new system of husbandry is based upon the principle that our lands will not wear out, or become exhausted of their fertility, if they are judiciously managed; but, on the contrary, that they may be made progressively to increase in product,—in rewards to the husbandman, and in benefits to society, at least for some time to come. It regards the soil as a gift of the beneficent Creator, in which we hold but a life estate, and which, like our free institutions, we are bound to transmit, UNIMPAIRED, to posterity.

The principles of the new husbandry teach, that the soil is the great laboratory for converting dead into living matters—the useless into the useful—manure into plants—plants into animal food: That plants, like animals, are organized beings; that is, they live, grow, and require food for their sustenance—have organs to take in food, to elaborate it, to transmit it through their systems—organs of sexual intercourse, or reproduction, &c., all acting together to one end: That plants cannot, any more than animals, live upon mere air, or earthly matters, as clay, sand, and lime, but that they require, for their growth and perfection, animal and vegetable matters: That the effect of raising and taking from the ground successive crops, is to exhaust the vegetable food in the soil; and that continued cropping will ultimately render it barren and unproductive, unless we return to it some equivalent for what we carry off.

The principles of the new husbandry also teach, that by carefully saving, and suitably applying, all the fertilizing matters afforded by the farm; by an alternation or change of crops, and by artificially accelerating or retarding the agency of heat, moisture, air, and light, in the process of vegetable growth; by draining, manuring, ploughing, harrowing, hoeing, &c., we may preserve, unimpaired the natural fertility of our soils;—and that, with the aid of improved implements of husbandry, and a good system of management, we may also greatly increase the profits of its culture.

These principles do not rest upon mere theory. They have been long reduced to practice, and their correctness has been most amply verified. They have, in their practical application, virtually converted Flanders into a garden, and rendered it so fertile in human food, that each acre is said to be capable of supporting its man.

The system which these principles inculcate, has changed Scotland, in a little more than half a century, from comparative sterility and unproductiveness, into one of the richest and most profitable agricultural districts in Europe. It has increased the products of the corn harvest, in Great Britain, in sixty years, from 170 to 340 millions of bushels. It has doubled, trebled, and quadrupled, the agricultural products of many districts in our own country. It has augmented the value of farms, in some of these districts, two, three, and four, hundred per cent.—from twenty and thirty dollars, to one hundred dollars, and more, per acre. It has made every acre of arable land, upon which it has been practised ten years, and lying contiguous to navigable waters or a good market, worth, at least, one hundred dollars, for agricultural purposes.

#### Planting of Wheat.

Mon. Moreau of the North, formed 13 beds, each of which was planted with 150 grains at different depths, and the following table shows the results:

Depth	Those which came up	Heads	Number of grains gathered.
7 inches	5	53	682
6 " and $\frac{1}{2}$	14	140	2,520
5 " " $\frac{1}{2}$	20	174	3,818
4 " " $\frac{1}{2}$	40	400	8,000
4 " " $\frac{1}{2}$	72	700	16,560
3 " " $\frac{1}{2}$	93	992	18,534
2 " " 3-5	123	1,417	35,434
2 " " $\frac{1}{2}$	130	1,560	34,349
2 " " " "	140	1,590	36,480
1 " " $\frac{1}{2}$	142	1,660	35,825
1 " " " "	137	1,461	35,072
$\frac{1}{2}$ " " " "	64	529	10,587
On the surface	20	107	1,600

*Remarks.*—The above table presents some interesting facts. It appears that when seed wheat is buried more than about three inches, there is a great loss of seed; the loss increasing with the depth, until at seven inches, only one kernel out of thirty vegetates. So on the other hand, shallow covering, less than one inch, is found unfavorable to germination. The best depth, according to this experiment, is two inches: and two and three-fifth inches is a little preferable to one inch.

There is one remark which will affect the application of these facts. The climate of the north of France, where the experiment was made, is not so hot and dry as ours; and hence a somewhat greater depth of covering is admissible and advisable here than there.

We may infer from the above, that when wheat is plowed in with as deep a furrow as many use,

a large proportion of the seed does not vegetate. It is apparent, moreover, that there is great advantage in employing an implement which gets in the seed at a uniform depth, and that, the *right* depth. Hence the superiority of the cultivator, and in part of drilling machines, to either the plow or harrow.

#### Items in Domestic Economy.

**Biscuit.**—To one quart of sweet milk, add one tea-cupful of butter, four eggs, and half a pint of yeast. Mix up your dough, mould your biscuit, raise and bake them.

**Beef Toast.**—Take bits of broiled or fried beef, chop them fine. When well mixed, put the meat in a spider with a little butter and water sufficient for a gravy, boil 15 or 20 minutes.—Place your toasted bread in a deep dish, and pour your beef and gravy over it.

**Boiled Rice Pudding.**—Take a tea-cupful of rice and boil it in the usual manner till done, then add to it one quart of milk. Beat three eggs, two tablespoonfuls of sugar, and one teaspoonful of lemon extract, together; when your milk boils, stir in your eggs; continue stirring slowly till the eggs are sufficiently cooked. ELLA.

**Black Currant Jelly.**—6 quarts of juice, 9 pounds of sugar. To ten quarts of the fruit add one quart of water; put them in a large stewpot, tie paper close over them, and set them for two hours in a cool oven. Squeeze them through a fine cloth, and add to every quart of juice a pound and a half of sugar loaf, broken in small pieces. Stir it until the sugar is melted; when it boils skim it quite clear. Boil it quick over a clear fire, till it jellies; try it by dipping in a spoon and holding it in the air; when it hangs in a drop to the spoon, it is done. If jelly is boiled too long, it will lose its flavor, and shrink very much; pot and cover.—*Selected.*

**Preserving Tomatoes.**—A correspondent of the *Cultivator*, in a late number, intimates that preserving tomatoes is a humbug. Doubtless untried experiments may be frequently published. But we should always remember that a single failure does not prove that success is impossible. I have known persons fail repeatedly in making soda biscuit, and give up in despair, and yet afterwards become accustomed to the process so as to make soda biscuit with more ease and certainty than any other kind of bread.

My wife has been in the habit for several years, of putting up tomatoes for winter use, and has kept them good for a year and a half. She says they must be stewed a long time—five or six hours at least. They are then well seasoned with salt and pepper; bottled and corked tight, and kept cool. Ours are usually set in the earth in the cellar bottom. My family are very fond of it, either cold or warmed, with beef steak or roast beef.—*Cultivator.* X. Y. Z.

#### Fall Plowing.

BY C. POLLOCK.

**Messrs. Editors:**—There is considerable said, and some difference of opinion, about fall plowing; as far as my experience goes, I find it an excellent plan to plow stubble ground in August and again in the spring, for corn. I always, if possible, burn off the stubble, in order to kill the insects that harbor among it. I believe if farmers would all burn off their stubble fields we would be less troubled with worms and fly. I sow my grain thick, in order to have the stubble burn better.

Some think that if they plow in the fall, it is not necessary to repeat it in the spring; but land ought always to be plowed in the spring for corn, whether it is plowed in the fall or not; and I am confident it is a great help to plow early in the fall. Griggsville, Ill., April, 1847. [*Prai. Far.*]

**Preparation of Seed Wheat.**—I have of late been reading in the *Cultivator* and several other papers, accounts respecting the preparation of seed wheat. Some use salt and lime, but in different ways. I practiced using salt and lime for that purpose for about thirty years, but in a different, and I think a better way than I have seen described. My method was this: Take, say, a bushel of wheat, put it into a tub, and take from two to four quarts of well slacked lime, and one-half pint of salt; put them into a kettle with water sufficient to wet the wheat. Boil it until the salt is dissolved. Then turn it on the wheat, while boiling—the hotter the better, stirring the wheat continually until all is besmeared. Do not pour in so much as to have it stand in the bottom of the tub. Let it stand from 24 to 48 hours, without stirring; then sow it. It is an infallible remedy for smut, and will increase the product enough to pay all the expense.—*Cultivator.*

**Poll Evil.**—I noticed a very simple cure for the poll evil in your paper some time ago; that is to wash out the sore and apply common salt.—We have a good horse that had it two years. I doubted the simple remedy, but resolved to try it, thinking it could do no harm, at least. However, the horse soon got well, and is now as sound as ever.—*Id. J. MILLER. Thornton, Ill., Feb. 1847.*

**Salve for an Inflamed Sore.**—Half dozen Balm Gilead buds, pounded fine, one tea-spoonful honey, and the yolk of an egg; mix together and thicken with rye flour to the consistency of paste. I applied it once a day two or three times. I have used this salve with much benefit to allay inflammation in animals caused by castration. I saved a hog by it, and it is said to be equally as good for a horse.—*Id. D. W. G. East Dorset, Vt.*

☞ The New York Farmers' Club are agitating the subject of establishing an Agricultural School on an extensive scale.



**Mr. Hurlbut:**—A new subscriber of yours who has just commenced farming, wishes a little information in regard to sowing Timothy in the fall. It is my intention to sow some this fall, but being unacquainted respecting meadows prepared in fall, I respectfully ask advice of you or some of your subscribers better acquainted with the subject, whether they are as good as those made in the spring.

ENQUIRER.

Detroit, June, 1847.

From the Maine Farmer.  
**Hints upon Hogs.**

A LONG time ago, the wise man of the East inculcated the doctrine that there was a time and a season for every thing; and we suppose that it was in accordance with this principle that the *swine fever* or rather the *Berkshire fever*, had its rise, progress and decline. Excitements in the community, like excitements in the corporeal system, are generally succeeded by a corresponding degree of depression; and during this depressed state, the judgment seems to suffer so much, that it pronounces the thing which it once thought invaluable, now worthless. The Berkshire mania has gone through all these stages, and is now *below zero*. Common sense, however, dictates a different view of things. That the Berkshire breed of swine were extolled too high, is true; but they ought not to be so wholly discarded as they seem to be now. They were superior in form, hearty and thrifty. The objection to them, at present, is, their color, which is black—their size, which is pronounced to be too small, and the texture of their flesh, which is said to have too much lean. In regard to the first—we would say, that it would not be difficult to change the color by crossing, and so of the second. In regard to the third—for a hog to be used as fresh meat, or for bacon, they have not too much lean. If it is desired to have what is called clear pork, for barrelling, perhaps another variety of swine would be preferable in some respects.

A cross of the Berkshire and Bedford hog, or what is sometimes called the Woburn, makes a very fine animal. This variety is exhibited in the cut which we insert for your inspection. It gives length of size, and rather more depth of chine, but not quite so much breadth of back and quarters as the full blood Berkshire. Of course there will be less size of muscle, and when the swine is fatted completely there is more fat, or clear pork, in proportion to the lean part. The Mackay breed were an excellent breed for those who prefer clear fat. Their length of side and depth of carcass were well calculated to produce a larger proportion of this than some other breeds that presented large muscular quarters.

One reason for the decline of the *pig interest*, is the low price which the slaughtered hog and pork has brought in our markets for a year or two

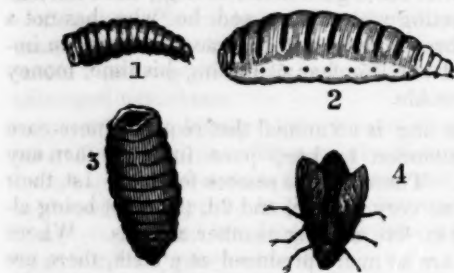
past. There is a change coming over this branch of business, as well as many other branches connected with the farm, which will have a tendency to bring up the price of pork in the market.—The change in the British tariff, whereby American produce, and American beef and pork is admitted at a very moderate duty, cannot fail to increase the demand for corn and for pork. In such a case, where not only the material which makes the pork is in great demand, but also the pork itself, the price must increase. He, therefore, who has a good breed of hogs, need not fear of meeting with a loss; and he who has not a good breed, need not hesitate to obtain an improved one, for fear of losing his time, money and trouble.

The hog is an animal that requires more care and attention to keep pure in breed than any other. There are two reasons for this. 1st, their being so very prolific, and 2d, their not being allowed to live so long as other animals. Where there are so many produced at a birth, there are always shades of difference, which, by being mixed in without much care with others, in a few generations makes essential changes. Farmers, generally, do not like to keep a hog more than a year and a half or two years before they slaughter him. Not so with the horse or cow family. If the best breeders among swine were kept solely for that purpose, until the powers of nature became exhausted, we should not so often hear farmers say, "my breed of swine has run out." We are aware that it seems to be good economy to turn a swine into cash as soon as he comes to maturity; but it may, nevertheless, be seriously questioned, whether the loss by deterioration of breed does not more than counterbalance the seeming saving that is made by slaughtering early.

**Soiling Work Horses and Oxen.**—Whatever may be the decision in regard to the expediency of soiling milch cows and growing stock, we think there can be no doubt as to the propriety of keeping up work horses and oxen, in all situations where they are required to labor constantly. The advantages are, first, a saving of time.—When the animals are turned to pasture, considerable time is unavoidably occupied in driving them to and fro to be yoked or harnessed. Second; it is better for the stock, they have more time to rest, are more uniformly supplied with food, and are in better condition to labor. Horses are liable to *slaver* when running at pasture, especially the second growth of either red or white clover; and from this cause they frequently become unhealthy and poor. By keeping them up this is avoided. If it becomes necessary to feed clover of the second growth, it should be dried or wilted, and some clean dry straw or old hay cut and mixed with it. Third, the quantity of manure that may be made by keeping the animals up, will more than pay the extra labor in bringing the

food, &c. Let a due supply of muck or materials for absorbing the urine, be daily used in such a way that none shall be wasted.

Until green food can be had, the best of hay, with a little meal, or grain in some form, should be fed. Rye, cut while it is tender, may be first used; clover may come in next, and the different grasses afterwards. Rich, moist ground, properly swarded, will throw up such a rapid growth that it may be cut five or six times in the season.



**The Sheep Bot, or Grub in the Head.**—(*Estrus ovis*.)

Figure 1, is the representation of the grub or larva, half grown. Fig. 2. The same at full growth. Fig. 3. The insect in its pupa or inactive state. Fig. 4. The same in its perfect state, in which it lays its eggs for the next generation.

"The fly, says Youatt, "is considerably smaller than the size of the larva would indicate. Its head and corslet taken together, are as long as the body; and that is composed of five rings, tiger-colored on the back, with some small points and larger patches of a deep brown color. The belly is of nearly the same color, but has one large circular spot on the centre of each of the rings. The length of the rings is nearly equal to that of the body, which they almost entirely cover. They are prettily striped and marked. The eyes have the appearance of net work, and are of a deep and changeable green color. They occupy less space upon the head than those of most flies. In the small space between them, are placed three other minute eyes in the form of a triangle. They may be discovered in a tolerable light, or by a lens of small power. The rest of the head is yellow, and seemingly hollow. It appears as if it were perforated by a great number of small holes, like a piece of sponge, and at the bottom of each of these cavities, a small black spot appears."

The deposition of the eggs continues from May to August, but takes place chiefly in July.—Whenever the fly appears, the sheep seem to be aware of the presence of an enemy, and take precautions against his attack. "They huddle together upon some spot of bare dusty ground, and will there endure for hours the scorching heat of the sun. The group stand with their heads towards the centre, and with their noses close to the earth. If a fly of this kind appears near,

they strike violently with their fore feet, and at the same time plunge their noses in the thickest dust, which usually prevents the fly from reaching them. Sometimes the fly, darting out suddenly, will attack the sheep while quietly feeding, and succeed in leaving its egg in the nostril. In such case, the animal exhibits the greatest uneasiness—shakes its head, stamps, and runs off furiously to some dusty spot, or protected corner."

The use of tar as a preventive, recommended in our May number, would be well to be repeated during summer as often as it becomes dry, and loses its smell.

**Incombustible Wash.**—Slack some stone lime in a large tub or barrel, with boiling water, cover the same up to keep in all the steam. When thus slacked, pass six quarts of it through a fine sieve. It will then be in a state of fine flour.—Now, to six quarts of this lime add a quart of salt, and one gallon of water; then boil the mixture, and skim it clean. To every five gallons of this mixture add one pound of alum, half a pound of copperas, by slow degrees, three quarters of a pound of potash, and four quarts of fine sand, or hard-wood ashes, sifted. This mixture will now admit of any coloring matter you please, and may be applied with a brush. It looks better than paint, and is as durable as slate. It will stop small leaks in the roof, prevent the moss from growing over and rotting the wood, and render it incombustible from sparks falling upon it. When laid upon brick work, it renders the brick impervious to rain or wet.—Ex.

**The Tomato Worm.**—We have heard much complaint in this city of the large green worm, which, during the last season, infested the tomatoes in countless numbers. The injury to the tomato vine was perhaps not much; as a considerable degree of trimming does that esculent very little harm; but these immense worms, often three inches in length and of the size of a man's finger, are positively shocking to weak nerves; and we have heard some of the ladies declare that unless this nuisance abated, they could not think of venturing among the tomato vines, even if they could persuade themselves to eat tomatoes at all. How extensively scattered these insects are we have not learned.

Perhaps some of our readers may have seen last season flying about among the flowers at evening, what at first they took to be a humming bird, but which on further examination proved itself a very large miller or butterfly, with a tongue or proboscis five or six inches in length—a very beautiful insect. If it would serve to quiet the nerves of those who fear these green worms so much, to inform them that this enormous and hateful tomato eater is this same false humming bird which they have admired so much, we would do it; for in truth it is the very same. If our readers will watch for these butterflies from the



middle of June to the middle of July and later, they will see them again in great numbers the coming season, for the earth is full of them in gardens which were the theatre of their last summer exploits. We have dug up perhaps a hundred of them within a day or two. They will be found now in the shape of chrysalids—their covering being a bright brown shell with several rings and a long slim case for the tongue, which is bent back so as to touch the breast at the end, looking, as Dr. Harris observes, like a jug handle. The chrysalis is nearly the size of a man's thumb.

More can be done now in a little time by destroying these chrysalids than can be done during all the season, if they are suffered to come forth and deposit their eggs.

This insect is called by some a Hawk Moth, and belongs to the genus *Sphinx*, order *Lepidoptera*. The worm has sixteen legs, eight on a side, and has a sort of thorn upon the tail.—*Prairie Farmer*.

#### Budding.

This is performed by introducing the bud of one tree, with a portion of bark and a little wood adhering to it, beneath the bark of another tree, and upon the face of the newly forming wood. It is to be performed while the stock is in a state of vigorous growth. An incision is made lengthwise through the bark of the stock, and a small cut at right angles at the top, the whole somewhat resembling the letter T. A bud is then taken from a shoot of the present year's growth, by shaving off the bark an inch or an inch and a half in length, with a small part of the wood directly beneath the bud. The edges of the bark at the incision in the stock are then raised a little, and the bud pushed downwards under the bark. A bandage of bass, corn-husk, or other substance,

When by growth, the bandage cuts into the stock, usually in ten days to three weeks, it is to be removed. The bud remains dormant till the following spring, when the stock is cut off an inch or more above it. If cut closer, the end of the stock sometimes dies and the bud perishes.—All other buds must be then removed, and all the vigor of the stock thrown into the remaining bud, which immediately commences a rapid growth.

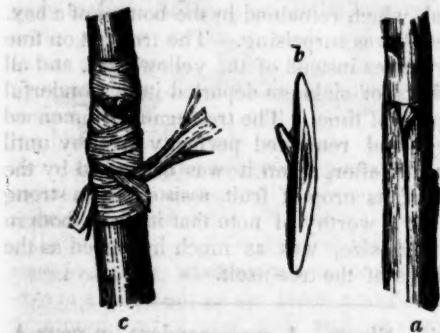
The essential requisites for success in budding are, *first*, a thrifty, rapidly growing stock, so that the bark will peel very freely. *Secondly*, a proper time; not too early, when there is little cambium, or mucilaginous cement between the bark and the wood, for the adhesion of the bud,—nor too late, when the bark will not peel freely, nor the subsequent growth sufficiently cement the bud to the wood. *Thirdly*, wood sufficiently mature from which the buds are taken. *Fourthly*, a keen flat knife, for shaving off the bud, that it may lie closely upon the wood of the stock. *Fifthly*, the application of a ligature with moderate pressure, causing the bud to fit closely to the stock.

Budding is performed in summer, [or spring,] grafting in spring, and both have their advantages. Budding is a simpler operation and more successfully performed by a novice. It is also the best means to multiply the peach and nectarine, grafting very rarely proving successful.—*Thomas' Fruit Culturist*.

The following was presented to the President of the Cincinnati Horticultural Society:

*Mr. President*:—I last season commenced budding the new varieties of plums in old trees, in June, and had it continued till fall. I was absent during the summer, and on my return home did not find a single bud alive. The complaint was that the bark did not peel well. I determined this spring to make a new experiment; for I am averse to grafting old trees, as they are injured by cutting off the large limbs, if the grafts do not grow. I this spring had about forty grafts of a new variety of mulberry, and had them set by two gardeners, and not one of them lived. I retained a single graft in a cool place, till the bark peeled freely, and from it inserted five buds, and in ten days all grew finely, and produced blossoms. Many of my young pear, apple, nectarine and apricot buds, put in last fall, were killed during the winter. Others had not taken. I kept buds for these in a cool place, till the bark peeled freely, when they were inserted, lived, and grew finely, and are now nearly as forward as those budded last fall.

The advantage of this early budding is, the saving of a year, and where peach buds fail, the stock the next year is too large for budding. By budding them in April, not only a year is saved, but the stock also. It would be greatly to the interest of our nursery-men to profit by this suggestion. Why has not Mr. Downing, and other



is then wrapped snugly round, covering all parts but the bud; and even this may be covered if not very prominent, especially if the pressure be rather less than on other parts. The pressure should be sufficient to keep the inserted portion closely to the stock, but not such as to bruise or cut the bark. Fig. 3, represents the operation; a the cut stock, b the bud ready to insert, and c the whole after the ligature is applied.

horticulturists, named April or early in May, as one of the seasons for budding?

L. LONGWORTH.

Cincinnati, June, 1846.

[Zanesville Gazette.]

#### Weeds.

All lands are more or less infested with weeds, which are of no value either for ornament or use, on the contrary, they injure the crops by extracting the nourishment from the ground, and greatly impede cultivation by spreading their entangled roots beneath the surface. The manure deposited in the soil is destined exclusively for the support of what is meant to be raised, and every useless plant, therefore, which lives upon it, is so far noxious, and ought to be extirpated. Hence the common maxim, "a farmer should let nothing grow but his crops."

As prevention is always better than cure, the farmer should begin by preventing the growth of weeds. The seeds from which weeds spring are brought in some manner to the land from somewhere. Try to cut off this vicious produce at its source. Let all hawks or natural embankments forming boundaries to fields, be cleared of every species of weeds, such as thistles, docks, rag-weed, rank grasses, &c., and let all road-sides near the fields be similarly cleared of their gay but unprofitable vegetation. If this were done generally over the country, a fertile source of foulness in land would be in a great measure destroyed. It is also desirable to sow clean seed for grain or other crops, and to use, if possible, those manures only which are free of the seeds of noxious vegetables.

#### Grass Seeds.

"TIMOTHY AND CLOVER.—A practice prevails in some parts of the country, of sowing Timothy and Clover seed together. The practice we think a bad one. Clover flowers, and is fit to cut several weeks before Timothy, and is therefore ill-suited to be grown with it on the same field. We would always sow Timothy seed alone.

CLOVER AND ORCHARD GRASS.—Though they do not flower at the same time, may be sown together with a decided improvement both for pasture and hay. The clover must direct as to the time of cutting the hay. So soon as the clover is in bloom, without looking to the orchard grass, is the time to cut. When thus sown together, 2 lbs. of clover seed, and one bushel of orchard grass should be sown on an acre. Pastures thus sown are much better than when clover is alone sown thereon. The quantity of hay that may be grown on an acre is greater, while the quality is better."

So says the American Farmer, and from all we

can learn of the qualities of orchard grass, we have no doubt the counsel given is as correct as it is important. The following from Allen's American Agriculture, gives some information in regard to this grass, and goes to corroborate the foregoing:

"Orchard grass, or Cock's foot grass, (*Dactylis glomerata*) is indigenous, and for good arable soils, and especially for such as are shaded, is one of the most profitable grasses grown. It should be cut for hay before it is ripe, as in seeding it becomes coarse and hard, and is less acceptable to cattle. It is ready for the scythe with the clover, and after cutting, it immediately springs up, and furnishes several crops of hay, or constant pasturage throughout the season. It should be fed closely to secure succulent herbage. The seed is remarkably light, weighing only 12 or 15 lbs. per bushel. Twenty to thirty pounds are usually sown upon one acre; yet 10 lbs., on finely prepared soils, have been known to produce a good sod over the entire ground. It flourishes from Maine to Georgia."

The seed can be had at the Eastern seed stores.

*Charcoal beneficial to Peach Trees.*—Mr. Mason Cleveland, of Hartford, Ct., makes public in the American Agriculturist an experiment made upon a peach-tree by an acquaintance of his, the truth of which he says can be depended upon beyond all question—at any rate the experiment is a cheap one, and is worth trying. He had a young peach-tree, the leaves of which were turning yellow, and showing other symptoms of decay. My friend, calling to mind the qualities of charcoal, removed the turf and soil, near the roots, in a circle of about two feet in diameter around the tree, and filled the space to a level with the surrounding soil, with fine pieces and dust of charcoal, which remained in the bottom of a box. The result was surprising. The tree put on fine healthy leaves instead of the yellow ones, and all other signs of sickness departed in a wonderful short space of time. The tree again commenced growing, and remained perfectly healthy until some years after, when it was destroyed by the weight of its crop of fruit, assisted by a strong wind. It is worthy of note that its fruit, both in quality and size, was as much improved as the appearance of the tree itself.

*Letting Sheep.*—A correspondent in your April number, wishes to know something about the terms of letting sheep. What may be customary in other parts of the country I cannot tell, but in New-England and New-York, sheep are frequently let for a term of years, on the following terms, viz: The owner of the sheep to have *half of the wool*, and *all of the increase*; and at the end of the time, have restored to him the original stock, or their value. This gives to the other party, for

the use of his land and his attendance, only *half of the wool* from year to year. This, at first sight seems an inadequate remuneration, and yet there are farmers who readily take sheep to keep on these terms. If seven sheep, as is generally allowed, consume a ton of hay in a winter, or in 135 days, which is about the average length of our winters;—the pasturing in the other parts of the year, together with the care, attendance, &c., would bring the expense up to \$1 50 per head. How, then, can any farmer afford to keep sheep for half of the wool? Another way of letting sheep, practiced somewhat extensively, is to double the flock to the owner once in three years.

It may not be out of place to remark, that in the manufacture of wool, cloth-dressers give one yard of dressed cloth for 2½ lbs. of wool; one yard of white flannel for 1½ lbs.; and one yard of colored flannel for 2 lbs. of wool.—*Cultivator*.

H. A. P.

#### **The Alpaca.**



The Massachusetts Spy says:—"We are in a fair way to have that useful animal brought to the United States in sufficient numbers to make a fair trial of their adaptation to our climate, and to test their value as an addition to our own stock of wool-bearing animals. Mr. J. D. Williamson has obtained from government the free use of the line ship Ohio for his passage to South America, and also permission to make use, there, of any store ship or national vessel that may be in the ports from which he may wish to ship specimens of animals, seeds, &c., for this country. Mr. W. will sail as soon as the Ohio returns from her present cruise."

#### **Hints for the Season.**

*Time for cutting Wheat.*—The stage at which wheat is most profitably cut for flouring, is now pretty well understood among wheat growers; but the importance of the subject is such as to warrant repeated allusion. We say, then, that many careful and well authenticated experiments, both in this country and in Europe, have settled the point, that the period at which wheat gives the largest yield, and the best quality of flour, is when the kernel is in the doughy state, and may yet be crushed without difficulty between the thumb nails. At this stage about half the straw is generally yellow. The kernel will then be larger and plumper, the bran thinner, and the flour whiter than if the cutting be late. There is some difference, however, between different varieties of wheat, as regards the time most profitable for cutting. The White Flint, for example, admits of earlier cutting than the Red Chaff Bald. The former may be cut as soon as the kernel has fairly passed out of the milk; the latter should remain until about the end of the doughy state. It may not be amiss to remark, that wheat cut while the straw is somewhat green, should be partially dried in the swath, and then bound in small bundles, that a thorough curing may be secured before putting in stack or mow. We lately met with a recommendation in an eastern paper, coming from no less distinguished an agriculturist than R. L. Pell, of Ulster Co. N. Y., to cut wheat in the milk,—and that without distinction as to the variety. This is certainly bad counsel, and cannot be followed without serious loss by shrinkage, though it is admitted the quality of flour obtained by such a practice will be excellent. We are sure the experience of Western wheat growers will bear us out in saying that such early cutting is only advisable as a choice of evils, to prevent worse shrinkage from rust.

While the doughy stage would be chosen as the best for flouring purposes, a different period would be selected for cutting that portion intended for seed. This, both nature and experience indicate, should be when the grain is perfectly ripe. In the course of nature, the seed remains until dead ripe, and then falls of itself, to vegetate in due season. The analogy of nature is our safest guide, whenever it admits of being followed. Chemists have discovered that there is a notable difference in the constituents of the wheat kernel, when gathered at and long before



the period of perfect maturity. Now, since a change takes place, it might reasonably be presumed to be so directed by nature as best to answer the end to which the seed is destined, viz:—that of originating new plants. Experiments, too, have tended to confirm, though it would perhaps be too much to say, they have as yet fully established this presumption. They have seemed to show that a healthy, hardy offspring, is most apt to be produced from fully ripened seed, and some farmers consider the use of such seed one of the most effectual preventives of smut.

We may farther suggest the importance of keeping seed wheat dry, and perfectly free from heating in the stack or mow, or being subjected to steams from damp grain or hay underneath.—It is best kept on a scaffold entirely by itself. If seed wheat is threshed soon after harvest, so as to be kept some time in a pile before sowing, it is well to sprinkle slacked lime among it at the rate of about one peck to ten bushels, in order to prevent it from getting into a sweat or heating.

*Plowing out Corn.*—Deep plowing at the last dressing of corn is injurious, by cutting off numberless roots which at that period interlace from hill to hill. The wilting sometimes observed in corn fields after plowing is attributable to this cause.

*Turneps.*—For early winter feed, before the roots become pithy, round turneps do good service compared with the slight cost of their production. The best ground for them is newly cleared timbered land; the next, an old pasture with the sod carefully reversed, and the surface then well pulverized with a light harrow, a dressing of ashes following the seed. We have seen excellent crops raised by plowing up yards in which cattle had been yarded the previous part of the season, and sowing broadcast. Beware of using too much seed—a thimble full of good seed to the square rod is an abundance, a small thimble at that. Time of sowing about the 20th of July. Cover the seed with a light harrow. Brushing it in, leaves it uneven.

*Turneps among Corn.*—It is stated in an old number of the Yankee Farmer, that 180 bushels of round turneps were obtained from 1 1/4 acres, by sowing a few ounces of seed among corn at the last dressing. The ground was new. When the hills of corn are four feet apart each way, a yield of one turnep the size of a quart bowl to each hill would produce 80 bushels to the acre. If the corn

is thick, the turneps will grow but little till the corn is cut up; if the corn is thin, with vacant hills here and there, the growth of turneps will be greater; and in either case, what is obtained may be considered nearly clear gain, for with thin sowing the injury to the corn crop will be inconsiderable.

*Salting Hay.*—The best, because the most uniform and certain way of dealing out a supply of salt to animals in winter, is to salt the hay as it is put in the stack or mow. With regard to the quantity, the rule would be, as much as the stock would require while eating a given quantity of hay. Too much is injurious by causing excessive thirst and looseness. For an ordinary load, from one peck to a peck and a half, would be not far from right. The damper the hay or straw, the more salt, as it tends to prevent mustiness.

*Curing Hay.*—The less hay is exposed to a hot sun in the process of curing, the more nourishment remains in it. Hence the best method is, after cutting, to rake into small cocks, and let it remain thus until the hay is made, if the weather is favorable—if not, once or twice turning or spreading may be necessary.

*Raising grass seed.*—An acre of good clover will produce four or five bushels of clean seed, and an acre of herds grass, from twelve to twenty bushels. These are profitable products for sale—but they are especially profitable for the farmers' own consumption; and we wish every one would raise such a quantity as to feel that he has enough, and need not be sparing when he sows it. As the practice generally holds, lands are about one half or one third seeded.

*State of Ontonagon.*—In an article read before the N. Y. Farmers' Club by Elisha Taylor, Esq. of Detroit, is suggested the ultimate separation of the upper and lower peninsulas of Michigan, the former to form a separate State, named Ontonagon. The mineral wealth of that region has hitherto been its chief attraction; but judging from Mr. T's representations, (which are corroborated by information from other sources,) its agricultural facilities will yet make it an interesting point of emigration to farmers. He describes the territory thus:

"That part of Michigan which lies between Lake Superior, Michigan and Huron, called the Upper Peninsula, with its adjacent islands, contains more than twelve millions of acres, being nearly three times as large as Massachusetts.—

The waters of its Lakes as transparent as the ethereal heavens, and its climate cold, will undoubtedly insure it, ever to be free from the bilious diseases so prevalent among all the more southern regions, while its interior continental position, will equally favor its exemption from the consumptions incident to the borders of the Atlantic. For agricultural purposes, it would not suffer by a comparison with an average of northern New England and New York.

The soil and climate both improve as you proceed towards the south-west end of Lake Superior, in many, the soil appearing as well as could be desired, bearing unequivocal testimony of future agricultural wealth. Hard maple groves, equal to any elsewhere to be seen, abound, interspersed with yellow birch, hemlock, pine, cedar, fir, &c., abundant for the future wants of the country, and to spare. In the Lakes, White fish, Trout, and Siskowet abound, and the speckled trout in the streams."

**Wool Depot.**—We noticed last year, the wool depot at Kinderhook, N. Y., and the success which had attended the enterprize. Another has this year been established at Buffalo. Shall there not next be one in Detroit?

☞ The Commissioner of Patents has been authorized by Congress to add agricultural statistics to his next annual report. Last year, his report contained no agricultural matter.

☞ A principle in breeding is, that if the sire and dam are of breeds differing widely in respect to size, the sire should belong to the smaller breed. The reverse practice produces animals of less vigor and perfection of shape.

**Address of the New York State Fair.**—Hon. Silas Wright will deliver the Address of the New York State Agricultural Fair at Saratoga.

**Break the Crust.**—Every observant farmer must have noticed the crust which forms on the surface of newly stirred soils, after lying a few days to the action of the dews. A much heavier crust is formed by each shower of rain which falls. Good and successful cultivation requires that this newly formed crust be often and repeatedly broken by the hoe, harrow, or other instruments.

A striking instance in proof of the importance of this practice, has just been stated by an extensive farmer. He planted a field of broom-corn, and by way of banter, told the man who assisted him, that each should choose a row as nearly alike as possible, and each should hoe his row, and the measured amount of crop on each should be the proof which was hoed best. Our informant stated the result in substance as follows:—"Determined not to be beaten, I hoed my row, well, once

a week, the summer through. I had not seen my assistant hoe his at all; but had observed that for a long time he was up in the morning before me. At length I found him before sunrise, hoeing his broom-corn, and I asked him how often he hoed it;—he answered, "Once a day, regularly."—The result of the experiment was, his row beat mine by nearly double the amount." T.

#### **Dried Strawberries.**

Last summer, by way of experiment, when strawberries were plentiful, I attached threads to their stalks, and hung up a few which were over-ripe, to dry. I placed them inside a window facing the south, where they remained from June last to the present time, (March 23.) They have just been tasted, and the result is most satisfactory. That sweet refreshing acid which is peculiar to the strawberry in full perfection, the flavour of the fruit without any watery taste, is delicious; it dissolves in the mouth as slowly as a lozenge, and it is infinitely superior to the raisin, which so soon brings on a feeling of satiety. The strawberry thus dried is a stonachic. The experiment may be tried when the fruit is so ripe as to be scarcely worth gathering, without any further expense or trouble than being hung up.—*London paper.*

**To keep Chimneys clean.**—Instead of plastering the inside of chimneys the usual way, take mortar made with one peck of salt to each bushel of lime, adding as much sand and loam as will render it fit to work, and then lay on a thick coat. If the chimney has no offsets for the soot to lodge on, it will continue perfectly clean, and free from all danger of taking fire. A trial of three years warrants this assertion.—*Ex.*

It is better to cut grain just before it is fully or dead ripe. When the straw immediately below the grain is so dry that on twisting it no juice is expressed, it should be cut, for then there is no further circulation of juices to the ear. Every hour that it stands uncut after this stage is attended with loss.

Never plow in bad weather, or when the ground is very wet.—*Exchange paper.*

**Docking Lambs.**—Many persons catch the lamb and hold him by the tail, and in this situation cut it off. In this case the skin which has been pulled towards the point of the tail in holding the lamb in this improper manner, returns to its natural position on cutting it, leaving the bone naked. Instead of this method press the skin towards the rump, and then dock the lamb, and the skin returning will cover the wound.

**Commerce of the Lakes.**—A recent work on the Commerce of the Lakes, sets down the value of the trade at nine of the principal ports, \$60,000,000—\$36,000,000 exports, and \$24,000,000 of imports.

For the Michigan Farmer

**A Problem for Farmers.**

The difference in prices betwixt the products of farmers here compared with those in New York and Boston, to which markets they are exported, and the disparity in the first cost of merchandise there and the retail prices here, are phenomena which claim the earnest attention of Michigan farmers and our citizens in general.

During much of the time last spring, when Michigan wheat was quoted in the New York city market at \$1.75 per bushel, the farmers of Washtenaw county, Mich., got but 75 cents, in Dexter, Ann Arbor and Ypsilanti. More recently, however, wheat has sold for \$1.00 here, when it sold for \$1.90 in New York city, and \$1.10 when it brought \$2.10 and upwards in N. York city.

The last New York papers say they are offering \$2.00 for Genesee and Michigan wheat in that market, to be delivered any time in June, and though freights have very much declined lately, yet on this day, (3d June,) wheat is worth but \$1.00 per bushel here. This would seem to shew a pretty uniform disparity of \$1.00 per bushel, betwixt the price of wheat here and in New York city. The difference, however, varies from 75 cents to \$1.00; and there may be a few instances when there is very little wheat in Michigan, and freights uncommonly low, that the difference is still less; but if we strike an average on the extremely fluctuating prices for the last three months, we would say, wheat has averaged \$1.00 here, and \$2.00 in New York during that period.

A portion of this great difference in price is caused by the necessary cost of transportation; and the rest is the profit of the produce dealer.—If we put the cost of transportation on a bushel, say from Ann Arbor to Detroit, at

	8 cents,
Detroit to Buffalo,	5 cents,
Buffalo to New York,	25 cents—38 cents,

then one dollar laid out for a bushel of wheat here and sent to New York and sold for \$2, will pay the original cost and 62 per cent. profit, besides paying for transportation.

If the produce dealer pay \$6.00 for a barrel of flour here, and send it to New York at a cost of \$1.50, and sell it there at \$9.00, he makes 25 per cent. profit on the money laid out.

We may safely say that no produce dealer will continue in the business without he has a prospect of realising from 25 to 30 per cent. profit at least, and if any one will take the pains to examine often the eastern prices of produce, and compare them with ours, he will find the disparity at least as great, (after deducting transportation,) as we have indicated.

The wholesale prices for merchandise as quoted in New York, Boston, and other papers, are not the *first cost* prices for either domestic or imported goods.

The commission houses receive goods of the manufacturers or importers, and make advances on them in cash. These goods are then sold by the commission merchants (at auction or otherwise) to *jobbers*, sometimes for cash, but usually on three, four, six, eight, nine or twelve months credit, (according to the kind of goods) in quantities to suit purchasers. These sales are quoted as the "whole-sale prices current," and include the *first cost* and interest on the money previously advanced by the commission merchant, and interest on the time given to the jobber to pay in at the rate of 7 per cent., and also the cost on the commission of 5 or 6 per cent. or more. So that the *whole-sale* prices are at least (on an average) 12 ½ per cent. above *first cost*; i. e. the *whole-sale* prices are 12 ½ per cent. more than the manufacturer or importer receives for them.

The jobbers sell these goods to country merchants on three, four, six, or twelve months time, and for delay, risk, profits, &c. add 20 per cent; and the country merchants or retailers add from 25 to 50, say an average of 33 ½ per cent., and sell them to the consumers. Thus the importer or manufacturer lets a commission house have \$100 worth of goods, and the latter adds 12 ½ per cent. and sells them to a jobber for \$112.50 which is called the "*whole-sale price*." The jobber adds 20 per cent. to what he paid, and sells to the country or retail merchant for \$135; and the latter adds 33 ½ per cent. to what he paid, and sells to the consumer for \$180, by retail.

This shows that in Washtenaw county we are paying 80 per cent. more for goods at retail than the first cost in New York or Boston, 75 per cent. of which is mercantile profits; for 5 per cent. pays all the costs of transportation on a *general assortment of goods* from New York or Boston city to Washtenaw county, Michigan.

Much of the effects of this may be illustrated every day by comparing the *whole-sale* prices as quoted in eastern city papers, (on which 12 ½ per cent. has already been added to first cost,) with the retail prices here. Thus in the papers of the present date, Coffee, (St. Domingo, &c.) is quoted at 6 ¼ a 6 ½. If we take one store with another in this county, we shall find that this quality of coffee retails for 12 ½ cents per pound. The cargo price of this coffee is \$5.70 a \$5.90 per cwt., at which price it is received by the commission house. He sells to the jobber at 6 ¼ a 6 ½ per pound on 4 months credit, which is the *whole-sale* price as quoted in the last papers.—The jobber sells to the Michigan merchant for 7 8-10 a 8 cents, and the latter adds 33 ½ per cent. and retails it at 10 1-2 to 11 cents, (others at 12 1-2) per lb.

A bushel of Michigan wheat in New York city at \$2 per bushel, will purchase from 34 to 35 pounds of coffee at cargo prices, and in Washtenaw a bushel of our wheat will purchase but 8 or 9 pounds of the same coffee. Or one bushel there will purchase 34 or 35 pounds, but it will



take more than four bushels to purchase the same number of pounds here.

Russian Diaper "*broad*," is delivered to the commission merchant for \$1.50 per piece. He sells to the jobber for \$1.70, (which is the whole-sale price as quoted in the last papers.) The jobber sells to the country merchant for \$2, and the latter retails by the yard at the rate of \$2.70 for the piece, which is the rate I lately saw given for it.

Thus the importer receives for two pieces of this diaper but 1 1-2 bushels of wheat, and the Michigan farmer pays 5 2-5 bushels for the same quantity.

The Lowell factories give 4 yards of the first rate satinet at 50 cents per yard, for *one bushel* of wheat, but the Michigan farmer gives *four bushels* for the same four yards.

The whole effect of the mercantile and produce dealers' profits on our commerce is illustrated thus: A commission house receives an article at first cost for \$1, and sells it to the jobber at whole-sale, (adding 12 1-2 per cent,) for \$1.12 1-2. The jobber sells to the country merchant, (adding 20 per cent.) for \$1.35. The country merchant adds 33 1/3 per cent. and sells to the consumer for \$1.80. Now if we deduct 5 per cent. from this for the average cost of transporting goods to the interior of Michigan, it will leave \$1.75, or 75 per cent. for mercantile profits.—In purchasing this at \$1.75, (besides paying for transportation,) the farmer pays in produce at such a reduced rate that the transportation can be paid for, and then leave the produce dealer 25 per cent. profit. This is just the same to the farmer as though another profit of 25 per cent. were charged on the \$1.75 worth of goods, which is equal to paying \$2.19. This makes the original dollar's worth of goods cost the farmer \$2.19, besides paying for bringing the goods here and taking his produce there.

Besides paying such a price for transportation both ways as to make the transportation companies and forwarding merchants rich, there are 119 per cent in profits to be divided amongst the whole-salers, jobbers, retailers, and produce dealers.

This accounts for the rapid growth of our villages and towns, and the colossal size and opulence of our cities, swarming with proud luxurious idlers. We now perceive *how* this wealth is spirited away from our country laborers. Our Michigan farmers pay \$1.19 to be distributed betwixt these commercial go-betweens, (besides paying transportation both ways,) in order to get another dollar's worth of produce exchanged for necessities. Our farmers furnish their own capital, and then work at the halves! Great privilege this!

How much of this burthen can be got rid of, and in what way can it be effected, is the PROBLEM which is proposed for the solution of our Michigan farmers. I hope to hear from at least

a dozen of my brother farmers on this momentous subject through the August number of your periodical.

WEBSTER.

June 3d, 1847.

*Sowing Clover Seed.*—Those who have not yet sown nor procured their clover seed, should remember the result of experiments, published in the Cultivator some years ago, which proved, that *clover seed kept over one summer, would be dear at half price.* This seed greatly deteriorates by age; hence care should be taken to have it as fresh as possible.

Experiments performed in England have shown that clover seed does best when but very slightly covered, or very near or at the surface of the earth. Thirteen compartments or beds were sown, the seed in each successive one being buried a quarter of an inch deeper than the preceding; and varying from merely sprinkling on the surface, to three inches deep. The following numbers indicate the number of plants which came up in each bed from an equal number of seed, each successive one being a quarter of an inch deeper:—17, 16, 14, 11, 11, 8, 4, 4, 0, 0, 0, 0, 0. From no depth to about one inch, the seed mostly came up. Hence the impolicy of covering clover seed with a heavy harrow; washing in by rain on fresh earth, or working in by the crumbling influence of frost being better.—*Albany Cultivator.*

*Lime on Apple Trees.*—An old farmer of much discrimination, observed to us recently, that he made it a regular practice for several years, to sow caustic lime around his apple trees in the spring. He had noticed that a tree standing in the immediate vicinity of his dwelling, had all at once put forth with renewed energy, and was at a loss for some time. On inquiry, he found that a quantity of lime, which had been accidentally spilled and rendered worthless by becoming mixed with the refuse on the stable floor, had been thrown at the foot of the tree, and to this as the principal cause, he immediately assigned the reviviscence and renewed fructification of the tree. Taking the hint from this accident, he purchased twelve casks of lime and applied half a bushel to each tree, and found that it produced immediately beneficial effects. Not the health of the trees only, but the quality of the fruit also was greatly improved. We would advise our readers to make a trial of this experiment, and see whether it is deserving of the high recommendation it receives.—*Maine Cultivator.*

*Veterinary department.*—J. C. asks whether it would not be consistent with the design of our journal, to give articles on the symptoms and treatment of the diseases of all kinds of domestic animals. It certainly would be: the Farmer has often contained brief articles of the kind, and will continue to do so, and probably to a greater extent than heretofore.

[As Mr. Prince thinks we did him injustice in our comments, (though we are unable to find any error in them,) and asks the publication of his article in answer to Mr. Cook as an advertisement, we insert it as such. Ed.]

*Prince's Linnæan Botanic Garden and Nurseries. }  
Flushing, March 1, 1847. }*

H. HURLBUT, Esq.—We have perused the remarks of Mr. Cook in your paper just received, and they serve to show how unfairly one person may act towards another from misconception. When every pains has been taken to give satisfaction. He first states truly that we claim for our establishment a priority, and we also further claim that there is no other collection of Fruit and Ornamental Trees in Europe or America, that is equally extensive, select, and estimable with ours. This is no idle parade, but has cost the labours of three generations for above a century, and any one can satisfy himself by a personal investigation. Furthermore, we have specimen orchards in bearing of above 2000 varieties of Fruit, and we therefore claim for all specimen Trees and Grafts sent from our establishment a preeminence in accuracy, which renders them worth their weight in gold for new nurseries. We say also, that however remote a correspondent may be, his interest is attended to as carefully as if he were present. We next come to his comments on the articles sent him, and it is well he concludes by saying that "some of the statements concerning the amount of certain articles ordered are made from memory," and "it is not pretended that each and every one of them is infallibly correct." What, first publish a string of base aspersions, and then caution the reader against believing that "each and every one of them is correct." What could have caused such an unfair attack, unless it be from sinister motives arising from the circumstance he refers to, that "the time is near when many others will not only think and talk (about fruits and fruit trees,) but will try to procure them," and he might have added, probably through himself. Now sir, we will analyze his statement, and in order to do this methodically, we send you the printed paragraph about scions cut from our catalogue, which reads thus:

#### SCIONS, AND CUTTINGS.

Scions of all kinds of Fruit trees, suitable for grafting, will be supplied at 25 cents per parcel, more or less, as convenient to us, or at 50 cents per dozen, each scion suitable for three grafts, where the price of a tree does not exceed that sum (50 cents); but where it does, the same price will be charged for the dozen scions as for a tree of the same kind. When a large number of scions are wanted of the more plentiful sorts of Fruits, they will be supplied by the 100 or 1000 at reduced rates. It is better that such orders be sent in the fall or winter.

Now sir, the invoice will show that we sent 24 choice varieties of Grafts at 25 cents, one at 50 cents, 3 at 75 cents, and 2 at \$1 each; the six last being very new and rare kinds, and charged the same as for a tree. Next we sent 29 Pear Trees of 12 very choice varieties, selected in all cases by himself, at 37 1/2 cts., each of which was worth 50 cts. here at the time. We have never offered to supply Pears of the select and rare kinds at \$30 per 100.—We have only offered "Pears of the usual kinds one year from the inoculation at \$30," with the remark attached that, "some latitude must be allowed as to the selection of the varieties."—But this price is never applied unless 100 are ordered, and then on the precise conditions named. In regard to the Laburnums sent, the figure was defaced, and we supposed it to be \$6 worth, and we sent 60 fine thrifty trees at the trivial charge of 10 cents each. Relative to the Arbor Vitæ's, he is right, he did order them of a smaller size, but not having them, we sent 24 beautiful ones two and a half feet high, at 20 cents, (worth 30 cents,) and added 2 for good will, making 26. There are some other enormous charges which he does not speak of, but we will do it for him, viz:

12 Evergreen Balm of Gilead,	\$ 96
12 Norway Spruce,	1 44
12 White Pine,	1 20
12 Scotch Fir,	96
6 European Pyramidal Cypress,	1 25
5 Yards Box,	1 25
2 Calycanthus,	50

The other small items we pass over, and we come now to the Roses, as he there states our charges were most extortionate.—Do ask him to show you the invoice we sent, and witness the discrepancy, and shed light on so grievous a charge. You will there find 14 Roses of 9 varieties charged at \$9.61 (not quite \$3 each as he states,) and one Rose added gratis. In each case where he states there was but one Rose, there were three of each kind. So far we trust our explanation is ample, but what excuse can we possibly make for pocketing the balance of the cash. To solve this point, we will simply state, that when the order was received, and finding it for a much greater amount than the cash would pay for, we checked off what we supposed would amount to that sum; but on summing up after the box was gone, the invoice fell short (despite our avarice) \$1 69, and we added at foot "Due you \$1 69." Oh tempora! Oh mores! Last autumn we received a letter from Mr. Cook, in which he states as his main cause of grief, that "nearly all had been lost, which was doubtless owing to their being too closely packed in a box that was perfectly tight except the top. Such a box would perhaps in ordinary cases have done tolerable well, but in this case the variety was so great." Such are his remarks. The box in question was to be ready on the 15th April when his friend called for it. We packed it in the same manner that we have our plants packed to come from Europe. His friend was to take it on with despatch

as Mr. C. expected. We know not how long it was on its route, out duties having ceased with its delivery. Had we been ordered to forward it by rail road to Buffalo a month previous, not one article would have perished. On perusing his letter we placed it on file, intending to send Mr. C. in the spring about \$10 worth of articles for good will, but we must confess that in such case, (our avarice prevailing) we might have held on to that famous \$1.69. However we abandon that fond hope, and now send you \$2 to hand him in lieu thereof. By the foregoing statement, it will be seen that the only difficulty that prevented the entire order from being filled, was that the cash would not hold out, and similar results have occurred from similar causes. In conclusion, we are willing to place the whole amount of the bill in the hands of Luther Tucker, Esq., Editor of the Cultivator, or of D. J. Brown, Esq., of the American Agriculturist, if Mr. C. will place half that sum; the whole to be forfeited to one or the other on their decision of the question, whether Mr. Cook's statement or ours is correct. We do not intend to say that Mr. C. would state falsely, but he says he writes from memory, whereas we write from records and letter press. When we began this article we felt quite in a vexed mood, but really at the conclusion we feel so much good humour, that we ask you and your neighbor Cook to happen along this way next summer and judge for yourselves, and provided you condescend to peruse our article on American Vineyards in this month's Horticulturist, we will regale you with some pure American Wine, and we can't say but we may give some other token that we don't feel very contracted towards our brethren in those mighty western regions that can boast of a Clay, a Cass, and a Benton. Yours very respectfully,

WM. R. PRINCE & Co.

### Market Intelligence.

DETROIT, June 25th.

FLOUR.—Since our last, flour continued advancing until the 19th, at which time it had reached \$7.30, when the arrival of the Cambria from England, with news that flour had fallen from 50s down to 40 and 42s, produced a sudden decline. The market is now inactive at \$5.68 @ \$6.

Wool. From 20 @ 25c. Choice lam, 30c. Butter, 9 & 10c—Cheese, Ohio Western Reserve, new, 7c.

Freights, on flour, 20 @ 23c to Buffalo. To New York, at out \$1.38 @ \$1.50.

NEW YORK, June 22.

Flour, Michigan and Genesee, \$7.31. Wheat, \$1.70. Corn, Northern round yellow, 98 @ 100c; flat, 87c; mixed western, 87 1/2 @ 92c. Rye, 110c.

THE WHEAT CROP.—This staple has received more serious injury than in any season within 10 years. In the Eastern half of the State, the loss both from winter killing and the depredations of the Hessian fly, is far greater than in the Western half. In the former, judging from the information received from various counties, we think on the average, there will not be near half a crop. In some entire populous counties, it is estimated there will be no more than bread for the population and seed.

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### MICHIGAN FARMER.

VOLUME V.—NEW SERIES.

PUBLISHED BY WILLIAMS AND HURLBUT, DETROIT.

H. HURLBUT, EDITOR.

TERMS.—One copy for 50 cents—Five copies for \$2—Eight copies for \$3—and at this last rate for any larger number; payable in advance. Subscriptions commence with the volume. Letters containing remittances in current bank bills may be sent at the risk and expense of the publishers.

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